



A S C H E R I



METODO CLASSICO

OUR STYLISTIC EXPRESSION FROM ANOTHER PERSPECTIVE

Usual harvest time: 15th/30th August

First Fermentation: 14 days at 18°C in stainless steel tanks

Second Fermentation: in bottle according the Classic Method at 12°C

Degorgement: after a minimum period of 12 months on the lees

Characteristics:

- light straw yellow colour
- elegant and persistent perlage
- bouquet of bread crust, candied citrus fruits, honey and toasted hazelnuts
- on the palate all the elements are well balanced exalting pleasantness and complexity
- very elegant, balanced and gently sapid

Serve at: 6°/8°C

Try it with: appetizers, starters, light main courses and fish dishes.
Perfect in every occasion.

PACKAGING

FORMATS: 0,75 Lt

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